



Welcome to Masala Junction, our beautiful new dining room.

Our previous restaurants, The Indian and MemSaab, led the food scene in Nottingham - each in their own unique way - winning numerous local and national prizes for food, service and design. Masala Junction is the Aziz family's third restaurant, and the culmination of everything we've learnt over the past 25 years, both in terms of food and service.

We were fortunate enough to find a location right in the middle of the community, in a building we've known forever. We stripped out the eighties NatWest facade to reveal a lofty, stately interior, and we did our utmost to make it elegant, warm and inviting.

In creating our menu, we surveyed the food scene in London - considered to be the world leader in Indian cuisine - and looked back to our roots in Kashmir. We added a few dishes we feel strongly about, some of those influenced by our friend and consultant Chef Saurav Nath, previously at Michelin starred Benares Restaurant in Mayfair, and some desserts we all know.

The Wine Menu has a quirky feel to it, it has to, since matching wine to Indian food is a well known challenge. We're fortunate to have had advice from a friend who happens to be one of the top sommeliers in the world (we think he's the best!). He came up with something that works well and doesn't cost an arm and a leg. He also recommended some local breweries and we have chosen one we liked. We do serve some nice lager too.

Shukria (Thank you)

We hope you have a lovely evening and tell all your friends about it!



Vegetarian Selection from our Menu

Starters

	Price
Junction Seasonal Salad <i>Asparagus, fresh orange segments in a mixed leaf salad with crispy bread and tandoori dressing (d)</i>	£6.50
Aloo Papari Chat (d) <i>Warm, skinned potato, chickpeas and sweet yogurt with wheat flour wafer, tamarind chutney & sev</i>	£5.95
Mix Vegetable Pakora <i>Crispy seasonal mixed vegetables coated in a spicy gram flour, served with mint & coriander chutney (d)</i>	£4.50
Vegetable Samosa <i>Coriander & ginger infused mixed veg in a soft hand wrapped pastry served with masala chickpeas</i>	£5.25
Paneer & Broccoli Tikka (d) <i>Grilled cottage cheese marinated in yellow chilli and broccoli marinated with cheddar cheese & green cardamom served with pear chutney</i>	£6.50
Sigri Vegetables and Paneer Mix (For 2) (d) <i>Tandoori grilled cottage cheese and tamarind infused seasonal grilled mix vegetables</i>	£11.50

Main Curries and Sides

	Side	Main
Saag Aap Ke Pasand (d) <i>Cumin and garlic sautéed spinach with choice of Potato, Indian cottage cheese or Peas</i>	£7.00	£11.00
Bindi Dupiaze <i>Okra sautéed with onion and tomato masala with dice red onion</i>	£5.25	£9.50
Aloo Gobi <i>Baby potato and cauliflower cooked in a ginger and cumin flavoured onion and tomato sauce made with turmeric and red chilli powder</i>	£5.25	£9.50
Bringal Khata Mithha <i>Aubergine cooked in a tomato sauce with black onion seed and tamarind pulp</i>	£5.75	£9.50
Lahori Cholay <i>Chickpeas cooked in tomatoes, Junction basar, whole cumin and fenugreek</i>	£5.25	£9.50
Seasonal Vegetable Poriyal <i>Stir fried seasonal vegetables with mustard seed, curry leaf and grated coconut</i>	£5.75	£10.50
Tarka Dal <i>Split channa lentils in a sauce of tomatoes, onions, coriander and cumin</i>	£5.25	£9.50
Seasonal Vegetable Jalfrezi (d) <i>A fiery tomato and onion sauce with Kashmiri chillies and coriander garnished with seared peppers</i>	£5.75	£10.50
Vegetable Biryani (d) <i>Rice slow cooked in a sealed pot with Vegetables served with curry sauce, salad and raita</i>		£13.50

A variety of Breads and Rice are also available

Vegan Info: (d) dairy - main courses can be prepared without dairy, please order in advance of your visit.